

Starters

Superfood Salad – 5, 8, 11, 12

Green salad, rhubarb dressing, strawberries, red currants, avocado, toasted seeds
Optional toppings: Grilled tofu (6) 1,490 · Sautéed shrimp (2) 3,790 · Grilled chicken 1,490 · Grilled cauliflower 1,490

3 200 HUF

Tomato and Shrimp Salad – 1, 2, 7, 12

Sautéed U5 shrimp, garlic-white wine-parsley dressing, arugula, baby spinach, cherry tomatoes

Optional toppings: Grilled tofu (6) 1,490 · Sautéed shrimp (2) 3,790 · Grilled chicken 1,490 · Grilled cauliflower 1,490

5,300 HUF

Baked Camembert – 1, 7, 9

Pear chutney, honey, chili, cilantro, baguette

4 500 HUF

Premium U.S. Beef Tartare – 1, 3, 9, 10

Made from aged American beef, classic Hungarian-style tartare with smoked quail eggs

6 500 HUF

Sautéed Duck Liver – 1, 3, 7, 12

Roasted duck liver with rhubarb chutney and homemade brioche

8 450 HUF

Tuna Tartare – 1, 4, 6, 11, 14

Diced sushi-grade tuna, soy-lime marinade, masago, ginger

6 500 HUF

Soups

Traditional Goulash Soup – 1, 3, 9

Classic beef goulash with sweet paprika, vegetables, and noodles

3 950 HUF

Roast Duck Soup – 1, 3, 9

Made with roast duck, ginger matzo balls, and cooked meat and vegetables

2 950 HUF

Cream of Green Pea Soup with Wild Garlic

Wild garlic, green peas, plant-based cream, cooked kohlrabi, green pea garnish

2 750 HUF

Main dishes

Viennese Veal – 3, 9, 10

Veal chop, panko-crusted, with Dijon mustard-seasoned roasted potatoes and green beans

7 500 HUF

Veal Paprikash with Egg Dumplings – 1, 3, 7

Veal tenderloin, paprika sauce, a drizzle of sour cream, cucumber salad, egg noodles

7 500 HUF

Stroganoff – 1, 3, 7, 9, 10

Sirloin, shimeji mushrooms, mustard, cornichons, penne pasta, chanterelle mushrooms

8 500 HUF

Vegan Stuffed Cabbage

Cabbage leaves stuffed with a lentil ragout made with tomatoes, cumin, and quinoa, served with diced tomatoes and tomato juice

4 500 HUF

Duck Curry – 4, 6, 8, 11

Ginger-marinated duck breast with coconut green curry sauce, puffed rice noodles, cilantro, and grated lime zest

6 950 HUF

Grilled Chicken – 3, 7, 10

Grilled chicken supreme with buttery mashed potatoes and wild garlic aioli sauce

4 950 HUF

Rosé Duck Breast – 7, 12

Roasted rosé duck breast, strawberry ragout with balsamic cream, truffle and Pecorino mashed potatoes

6 950 HUF

Pike-perch fillet – 4

Pan-seared pike-perch fillet with crispy skin, spinach purée, recommended side dish: wild rice with green peas

7 950 HUF

Tuna Steak – 4, 7, 12

Grilled tuna steak, citrus-and-pepper wild garlic aioli sauce, grilled vegetables with balsamic vinegar and feta cheese

8 500 HUF

Lamb Loin – 7

Roast New Zealand lamb, tzatziki with yogurt, garlic, and mint, roasted potato wedges

9 800 HUF

Sirloin steak (200g) – 7, 9, 10, 12

Premium U.S. tenderloin steak (200g), green pepper sauce with cognac, potatoes with parsley

18 900 HUF

Ribeye steak (250g) – 1, 2, 4, 6, 14

Premium U.S. ribeye, Korean BBQ sauce (gochujang), agave, oyster sauce, and house-seasoned steak potatoes

18 900 HUF

Side dishes

Homemade Steak Potatoes

Potato wedges tossed in oil seasoned with parsley, chives, garlic, and steak seasoning

1.450 HUF

Steamed vegetables – 7

Blanched vegetables, tossed in butter and honey, seasoned with nutmeg

1.450 HUF

Mashed Potatoes with Truffles and Parmesan – 7

Buttered Mashed Potatoes with Truffle Cream and Pecorino Cheese

1.450 HUF

Buttered Mashed Potatoes – 7

1.450 HUF

Vegetables with Balsamic Cream and Feta – 7, 12
Pan-fried vegetables with fresh herbs, balsamic cream, and a sprinkle of feta cheese

1.450 HUF

French Fries

Julienne-cut French fries, salted

1.450 HUF

Potatoes with Parsley – 7

Butter-roasted potatoes with parsley

1.450 HUF

Wild Rice with Green Peas

Boiled wild rice with steamed green peas, parsley, and olive oil

1.450 HUF

Sauces

Wild Garlic Aioli – 1, 3

Wild garlic, lemon, salt, mayonnaise

990 HUF

Chipotle Mayonnaise – 1, 3

Mayonnaise flavored with chipotle peppers, cilantro, and lime

990 HUF

Korean BBQ – 2, 4, 6, 14

Gochujang oyster sauce, agave syrup-based BBQ sauce with an Asian flavor profile

990 HUF

Green Pepper Sauce with Cognac – 7, 9, 10, 12

Classic green pepper sauce with cognac, mustard, and Worcestershire sauce

990 HUF

Pico de Gallo

Mexican tomato salsa, tomatoes, red onion, cilantro, lime

990 HUF

For Children

Children's Bolognese Papardelle – 1, 3, 7, 9

Pappardelle pasta with homemade Bolognese sauce and Parmesan cheese

2 950 HUF

Breaded Chicken Breast with Roasted Potatoes – 1, 3

Chicken breast cutlets breaded with panko, served with fried potato wedges

2 950 HUF

Desserts

Somlói Galuska – 1, 3, 5, 7, 8

Homemade sponge cake layers, vanilla cream, walnuts, and chocolate, served with whipped cream and chocolate sauce

3 200 HUF

Dobos Torte – 1, 3, 6, 7, 8

A Hungarian classic with chocolate cream and a crunchy caramel topping

3 200 HUF

Honey Cream Cake – 1, 3, 5, 7, 8

Soft honey cake slices with apricots and elderberry sorbet

3 200 HUF

Eton Mess – 3, 7

Crispy meringue with fresh mint-flavored strawberries and vanilla cream

3 200 HUF

Raspberry Crème Brûlée – 1, 6

Vegan cream dessert with raspberries, blueberries, a crispy caramel layer, and a playful cloud of cotton candy

3 200 HUF

Allergens: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Tree nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide 13. Lupine (lupine) 14. Mollusks

15% service charge is added to grand total